

Excellens Verdejo

A WHITE WINE TO ENJOY AS YOU LIKE

2024

D.O.
RUEDA

GRAPE VARIETIES

Verdejo.

WINEMAKER

Carmen Blanco Martín.

PREVAILING CLIMATE

Strong continental influence.

VINIFICATION

Made exclusively from our own plots surrounding the winery. The grapes, harvested at night in an impeccable state of health, are subjected to a cooling process before proceeding to a selection of musts by gentle pressing.

Fermentation with its finest lees is carried out at controlled temperatures of between 15 and 17°. Subsequently, the wine is kept with its fine lees and a careful work of refinement until the time of stabilization and final bottling.

SOILS

The estate surrounding the winery sits on poor soils, mostly gravelly soils typical of Rueda, with areas of high quality sandy soils.

TOTAL TIME IN BARREL

No barrel ageing.

VINEYARDS & YIELDS

A major part of our own vineyards in Serrada (102 hectares) and La Seca (23 hectares) is dedicated to the cultivation of the Verdejo variety. Carefully cultivated vineyards with moderate yields allow us to express in a remarkable way this excellent variety and the best virtues of the production area.

AGEING IN BOTTLE

It does not require additional bottle ageing as it is marketed in its full youth to enjoy the freshness and liveliness of the first two years.

HARVESTING

The grapes are harvested at night at cool temperatures in order to preserve and maximize their organoleptic qualities.

*Tasting notes*

This wine unfurls a variety of flavours ranging between grapefruit, green apples with a delicate floral backdrop.

A delicious vivacity with savoury fruits on the palate that blend seamlessly with great harmony.

Overall, this wine provides great depth and lingers on the aftertaste through its many nuances.

Serve at: 6-8° C.

Alcohol content: 13,5% Vol.

Wine suitable for
vegans